Item # _____

C.S.I. Section 11420

VEKT SERIES

ELECTRIC COUNTER KETTLE & BRAISING PAN TABLE

Model VEKT64

IN ACCORDANCE WITH NSF STD. #4

SPECIFICATIONS:

Electric counter kettle and counter braising pan table Vulcan-Hart Model No. VEKT_____. Stainless steel top with marine edge on sides and rear, drain trough, sides, front, legs, rear flange and front bullet feet. Drain tray fits into the full length drain trough. Kettle(s) and braising pan(s) are evenly spaced. Dual temperature faucet, 12" swing spout, (1 for one or two kettle, mixing valve on right front apron) (2 for three or four kettles, mixing valves on left and right front apron).

Classified by UL to NSF Std. #4. Meets ASME code.

- ☐ **VEKT26** 1 kettle - 26"w x 24"d x 21½"h.
- ☐ **VEKT50** 2 kettles - 50"w x 24"d x 21½"h.
- ☐ **VEKT64** 2 kettles or 1 kettle & 1 braising pan - 64"w x 24"d x 21½"h.
- ☐ **VEKT80** 3 kettles or 2 kettles & 1 braising pan - 80"w x 24"d x 21½"h.

Height dimensions to the top of the table.

STANDARD FEATURES

- ■ Electric counter kettle and braising pan table, stainless steel top with marine edge on sides and rear, drain trough, sides, front, legs, rear flange and front bullet feet.
- ■ Drain tray fits into the full length drain trough.
- ■ Kettle(s) are evenly spaced.
- ■ Dual temperature faucet, 12" swing spout, (1 for one or two kettle, mixing valve on right front apron) (2 for three or four kettles, mixing valves on left and right front apron).
- ■ One year limited parts and labor warranty.

OPTIONS

- ☐ 6' flexible kettle filler with bracket, dual temperature with bracket.
- ☐ Front flange feet.
- ☐ Correction facility package.
  a. Security type tamper resistant fasteners with tack welds.
  b. Controls protected by lockable cover.
- ☐ Second year extended limited parts and labor warranty.

MODELS: VEKT SERIES Electric Counter Kettle & Braising Pan Table

A2780 ISO9001 Vulcan-Hart Co.

VEKT SERIES

ELECTRIC COUNTER KETTLE & BRAISING PAN TABLE

SERVICE CONNECTIONS:

A Electrical connections refer to appropriate spec sheet.

B Drain for waste.

C Water for swing faucet dual temperature, 3/8" IPS.

NOTE:

- Dimensions which locate the above connections have a tolerance of + or - 3" (+ or - 75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.

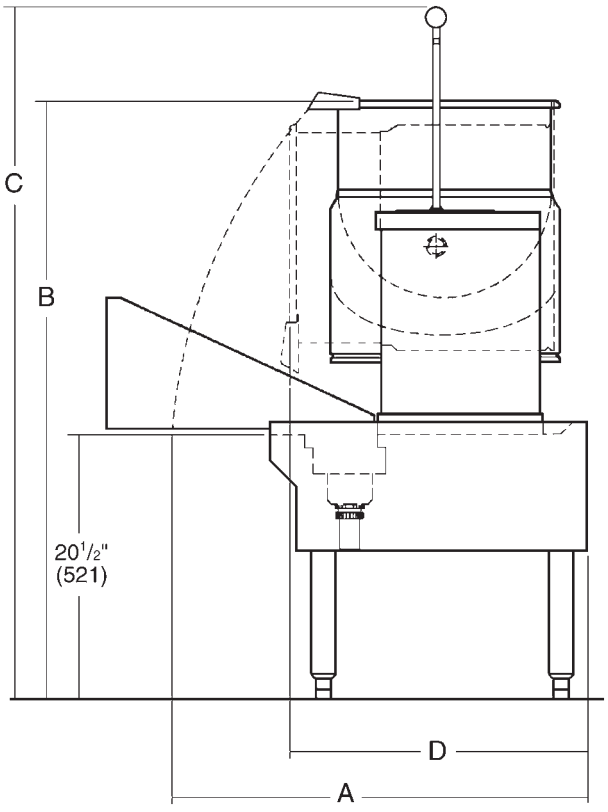
BRIMFUL CAPACITIES PER EACH KETTLE/BRAISING PAN:

Gallons	Quarts	Liters	4 oz. servings
6	24	23	392
10	40	38	320
12	48	45	384
16	64	61	512

Working capacity 70 to 80% of brimful depending on model.

IMPORTANT:

1. This appliance is manufactured for commercial installation only and is not intended for home use.
2. Refer to the appropriate spec sheet for a list of options and accessories:
   Model VEC6, 10 & 12 - F-31672
   Model VECTS12 - F-31687
   Model VECTS16 - F-32279



	A	B	C	D
VEC6	30 1/4	45 1/4	50 7/8	24 1/8
VEC10	31 1/2	46 1/4	53 1/2	22 1/2
VEC12	33 1/2	48 1/4	53 1/2	24 1/2
VECTS12	30 3/8	40 1/2	54	
VECTS16	36 3/8	43 3/8	56	

BRAISING PAN AND KETTLE POSITION CHART
TABLE SIZE: (26") (50") (64") (80")

Kettle Position A	6 gallon	10 gallon	12 gallon
Kettle Position B	6 gallon	10 gallon	12 gallon
Kettle Position C	6 gallon	10 gallon	12 gallon
Br. Pan Position A		12 gallon	16 gallon
Br. Pan Position B		12 gallon	16 gallon
Br. Pan Position C		12 gallon	16 gallon

Verify configuration and sizing with your Vulcan-Hart Representative.

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.